

United States Patent [19]

Zwiercan et al.

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[54] IMITATION CHEESE PRODUCTS
CONTAINING MODIFIED STARCH AS
PARTIAL CASEINATE REPLACEMENT AND
METHOD OF PREPARATION

[75] Inventors: Gary A. Zwiercan, Knutsford,
England; Norman L. Lacourse,
Plainsboro; Julianne M. Lenchin,
Cranbury, both of N.J.

[73] Assignee: National Starch and Chemical
Corporation, Bridgewater, N.J.

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Related U.S. Application Data

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[58] Field of Search 426/582, 661, 104, 657

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Primary Examiner—Arthur L. Corbin

Attorney, Agent, or Firm—Edwin M. Szala; Margaret B. Kelley

[57] ABSTRACT

An imitation cheese product, which is functionally equivalent to a caseinate-based imitation cheese product, contains selected edible modified starches as replacements for up to 80% by weight of the caseinate present in the cheese product. Suitable starches include pregelatinized converted starches having a water fluidity (WF) of about 5-90 and an amylose content of at least about 15% to below 40% and selected derivatives and/or crosslinked products thereof. Suitable converted starches include fluidity starches prepared by acid- or enzyme-conversion or oxidized starches prepared by treatment with up to about 2% active chlorine. The starches may be pregelatinized by drum-drying and jet-cooking, or jet-cooking and spray drying.

20 Claims, No Drawings